



Redcurrant Surprise Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12:

- 375g fresh redcurrants
- 6 tbsp apricot jam
- 2 eggs
- 225g plain flour
- 100g brown sugar
- 4 tbsp grapeseed or olive oil
- 1 tbsp baking powder

Instructions

1. Mash up about two-thirds of the berries and set aside.
 2. Sift the flour and baking power into a bowl, then mix in the sugar.
 3. In a large bowl, beat the oil and eggs, followed by the mashed berries.
 4. Stir the flour mixture into the wet mixture, then crush the remaining berries and fold in carefully.
 5. Line a cupcake tray then spoon mixture halfway into each. Add half a tablespoon of jam, then top with more mixture.
 6. Bake at 175 degrees C for about 20-25 minutes.
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